

# TREBIANEL

VENDRISANTO

Tradition comes alive again. The best wine, the most mature, bottled and destined to last a long time.



**Variety:**

Trebianèl 100%

**Vineyard:**

Ceredello, Town of Caprino, Verona; altitude 226 m above sea level; Planting year: 1982; double pergola.

**Vinification and maturation:**

The grapes are harvested by hand, only in the morning, and pressed whole, without mechanical pressing steps. A part of the juice obtained is frozen in the freezer, while the rest ferments at a controlled temperature. After the winter rest on its fine lees, in spring the wine is prepared for bottling without filtration and further additions of sulfur. With the addition of its own thawed juice, refermentation takes place in the bottle, which generates carbon dioxide and the deposition of yeasts on the bottom of the bottle, typical of this sparkling wine. Before being commercialized, the bottles are aging in the dark for 4 months.

**Wine description:**

A wine with a low alcohol content. Lightness typical of the Veronese Trebianèl grape variety of the past. Intense aromas of white fruit. Still white fruit and citrus fruits in the mouth. The wine is enjoyed by shaking the bottom of the bottle before opening.

**Main analytical data:**

Alcohol: 11 %  
Residual sugars: 0,6 g/l  
Total acidity: 8 g/l  
Total sulphur dioxide: 58 mg/l

**Bottle production:**

1700 per years

**Packaging:**

Bottles of 750 ml in box of 6